

Group Name / Date

For Groups of 20 or less

First Course

Seasonal Soup Selection

Second Course

Mixed Greens with Seasonal Vinaigrette

Third Course (Choose one)

Filet

Grilled beef tenderloin, charred corn relish, Chesapeake lump crab, and a house made cognac A-1 sauce

Salmon

Sweet tea-teriyaki glazed salmon, wilted spinach & arugula, green tomato vinaigrette, and grilled pineapple

FGT Parm

Fried green tomatoes, wilted spinach & arugula, pimento cheese, parmesan, and blistered tomatoes on fettuccini

Signature Crab Cakes

Two pan seared signature Chesapeake crab cakes with smoked corn remoulade

*Entrees will be served with Chef's choice of starch and vegetable

Fourth Course (Choose one)

Chef's Selection of Dessert

Berkeley's Signature Bourbon Bread Pudding

\$40 per person- (does not include tax and gratuity)